



BBQ Chicken Sliders

These mouthwatering BBQ Chicken Sliders are tender, juicy, and bursting with smoky-sweet barbecue flavor. Perfectly portioned on soft brioche buns and topped with crispy slaw and pickles, they're the ultimate crowd-pleasing appetizer or casual meal. Whether you're hosting a backyard gathering or simply craving comfort food, these sliders deliver restaurant-quality results with minimal effort.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 minutes	35 minutes	55 minutes	12 sliders (4 servings)

INGREDIENTS

2 lbs Boneless, skinless chicken breasts	1.5 cups BBQ sauce
12 buns Brioche slider buns	3 cups Coleslaw mix
0.5 cup Mayonnaise	2 tablespoons Apple cider vinegar
0.75 cup Dill pickle slices	2 tablespoons Olive oil
1 teaspoon Salt	0.5 teaspoon Black pepper
1 teaspoon Onion powder	6 slices Cheddar cheese slices

INSTRUCTIONS

- 1

Pat the chicken breasts dry with paper towels and season both sides generously with salt, black pepper, and onion powder. Place them on a cutting board and, if they're particularly thick, gently pound them to an even thickness of about 0.75

inches using a meat mallet. This ensures even cooking throughout the chicken and prevents dry, overcooked edges.

- 2 Heat olive oil in a large skillet over medium-high heat until shimmering. Carefully place the seasoned chicken breasts in the hot skillet and sear for 4-5 minutes on the first side without moving them, until golden brown. Flip the breasts and sear the other side for another 4-5 minutes until golden. The chicken doesn't need to be cooked through at this point; we'll finish it in the next step.
- 3 Pour the BBQ sauce over the seared chicken breasts, ensuring they're well coated. Reduce heat to medium-low and simmer, uncovered, for 12-15 minutes, stirring occasionally, until the chicken is cooked through and reaches an internal temperature of 165°F. The sauce will reduce slightly and coat the chicken beautifully. If the sauce reduces too quickly, add a splash of water or chicken broth to prevent burning.
- 4 Remove the chicken from the skillet and transfer to a cutting board. Let it cool for 2-3 minutes, then using two forks, shred the chicken into bite-sized pieces. Return the shredded chicken to the skillet with the remaining sauce and stir well, allowing it to absorb more flavor. Keep warm on low heat.
- 5 In a medium bowl, whisk together mayonnaise, apple cider vinegar, and pickle juice until smooth and creamy. Add the coleslaw mix and toss until all vegetables are evenly coated. Season with a pinch of salt and pepper to taste. The slaw can be made up to 2 hours ahead and stored in the refrigerator, though it's best served within 30 minutes of assembly for optimal crispness.
- 6 If desired, lightly butter the brioche slider buns and toast them face-down in a dry skillet over medium heat for 1-2 minutes until golden and slightly crispy. This step adds texture and prevents the buns from getting soggy. Be careful not to burn them, as brioche toasts quickly.
- 7 Place the bottom half of each toasted brioche bun on your work surface. Add a generous spoonful of BBQ chicken to each bun, followed by a small handful of creamy slaw and 2-3 pickle slices. If using cheese, place a slice on the warm chicken now. Top with the bun's upper half. Serve immediately while the chicken is warm and the slaw is crisp.
- 8 Arrange the assembled sliders on a serving platter and, if desired, secure each with a toothpick through the center. Serve immediately with extra BBQ sauce on the side for dunking. Consider offering napkins, as these delicious sliders can be wonderfully messy to eat—which is part of their charm!



Chef's Notes

The key to exceptional BBQ sliders lies in properly searing the chicken before simmering—this develops deep, complex flavors through the Maillard reaction. I always use a meat thermometer to ensure the chicken reaches exactly 165°F, preventing both undercooked and dried-out results. The creamy slaw is not just a topping; it's crucial for cutting through the richness and adding necessary texture contrast. Don't be afraid to customize the BBQ sauce—homemade versions with a touch of apple juice and smoked paprika elevate these sliders from good to unforgettable.

NUTRITION PER SERVING

Calories: 385 kcal Protein: 28 g Carbs: 38 g Fat: 12 g

Recipe from [DailyRecipePro.com](#)